



## mesh Eden Valley Riesling 2009

The Eden Valley vineyards selected for this project were chosen for their potential to deliver fruit most in keeping with the unique characters of Eden Valley and the jointly agreed wine style/philosophy. Our aim is to make a wine with a strong citrus flavour and slight mineral profile, typical of the region. We look for long, rich flavours with a greater emphasis on power, generosity, persistence and texture.

Aged between 20-60 years old, the viticultural parameters for each vineyard focus on pruning regimes, leaf retention and nutrition in order to further improve the fruit quality from each block. For some this means fruit re-configuring, others it is more attention to the nutritional balance and moisture retention of the ancient grey loam soils.

Two subtly different methods were agreed upon to achieve our desired outcome, then the grapes from each vineyard were “pedantically divided” by selectively hand picking alternate rows into yellow and blue buckets on the same day. The two separate parcels were then crushed at different locations and the finished components and combinations jointly assessed post-vintage to determine the final blend.

Each component, while being close to identical at the start, underwent a subtly different conversion into wine, reflecting the personal differences in the interpretation of the “purest or most powerful expression of variety and region”.

After a dry 2008 winter and spring, the vines got off to a good growing start and set well balanced crops. The heat wave in January, while not ideal was pre-veraison (the grapes were small and as hard as bullets) and caused few problems. The weather after this, in February, March and into April was cool with particularly cool nights - absolutely perfect for slow ripening, accumulation of flavours and retention of natural acid.

### Tasting Note

The 2009 mesh Eden Valley Riesling is green and vibrant in appearance. The aroma is of zesty lemon and grapefruit with a hint of dried herbs. Lively and generous on the palate, with intense citrus fruit flavours and hints of talc. The wine finishes clean and dry with refreshing slaty acidity.

As is the case with all great Eden Valley Rieslings, mesh will age gracefully and reliably into a mature wine under the Stelvin closure.

### Eden Valley

South Australia’s Eden Valley, high in the eastern ranges surrounding the Barossa Valley, averages between 400 and 600 metres in altitude. Soils are rocky grey loam and acidic. Winter rainfall is abundant (typically 50% more than the Barossa Valley). Temperatures are cooler than the Barossa Valley (up to 2 degrees cooler) and the growing season longer. Cooling breezes from the region’s gullies and hills ensure gradual ripening and maximum flavour development.

#### Technical Details

Alcohol	12.0%
Total Acid	7.5g/l
PH	2.84
Residual Sugar	1.1g/l
Suitable for vegans	

